

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

Health Department

8111 W Brown Deer Rd

Milwaukee.WI

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) 4/25/2012 Church's Chicken

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-501.16	Raw chicken fingers are at 51F. Potentially hazardous food must be held cold at 41 degrees or below.	5/9/2012

Notes:

- 1. The small freezer has much ice accumulation. Defrost freezer to remove accumulation as often as necessary to prevent contamination.
- 2. Clean the interior of the ice machine as often as necessary to maintain clean and prevent contamination.
- 3. By reinspection (May 9th, 2012 or later) have the City of Milwaukee Food Dealers License posted. Contact the City Clerk at 414-286-2238 to obtain a copy.
- 4. Remove the wood and cardboard holding up the handwash sink in the women's restroom. Wood and cardboard are not approved materials and provide for pest harborage and can not be cleaned. Use approved methods and materials.

On 4/25/2012, I served these orders upon Midwest Hospitality (Wisconsin) LLC (Fict Name) Midwest Hospitality, LLC (Comp Name) by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature